“Food Hygiene 7S”—Methodology for Promoting Food Safety and Security

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Abstract: “Food Hygiene 7S”, hereinafter called 7S and proposed by Food Safety Network in July 2004, is the most effective methodology for food business operators to improve their implementation levels of food hygiene. The 7S, derived from an industrial jargon 5S, consists of 7 words starting with S, “Seiri” (shifting), “Seiton” (systematic arrangement), “Seisou” (sweep), “Senjyou” (scrub), “Sakkin” (sanitation), “Shitsuke” (self-discipline), and “Seiketsu” (Cleanliness), adding “Senjyou” (scrub) and “Sakkin” (sanitation) to the 5S. While 5S mainly focuses on the efficiency improvements, 7S is designed to create a prerequisite condition of cleanliness at food factories with microbial level. Recently PAS220 has been introduced in order to support management system specified at ISO22000 and to assist in controlling food safety hazards. And not only the requirements specified at 7.2.3 of ISO22000 but also other aspects relevant to manufacturing operations; i) rework; ii) product recall procedures; iii) warehousing; iv) product information and consumer awareness; v) food defense, bio-vigilance and bioterrorism are added to PAS220. Considering the similarities between PAS220 and 7S in terms of their concepts and contents, which convinced us with the significances of 7S, the Food Safety Network (FSN) has been propagated 7S methodologies among many food factories, their workers, and consultants in food hygiene field through the corresponding courses of 7S. And as results, the case studies of 7S at food factories have been already published 5 times in our annual journals (Vol.1 to 4). FSN established in 1997 as a study group of experts in the fields of food safety, food hygiene, food security and so on. FSN’s remarkable accomplishments are exemplified as annual meetings (16 times), workshops (58 times), factory tours in Japan (37 times) and at foreign countries (11 times), corporation salons (40 times), lectures (24 times), and publication of periodical bulletins (now No.100). Furthermore, the journal articles (more than 20), books (22 volumes) and other publications (CD and DVD) have been created during these 15 years.

Key words: Food hygiene 7S, food safety network (FSN), methodology, promotion, food safety and security.